FREESTANDING RANGES

Sales Resource Guide

MAYTAG

WHAT'S **INSIDE** MATTERS™

THE SPACE TO GET IT ALL DONE

COMPLETE THE SUITE

Maytag brand's new freestanding ranges are the perfect complement to the enhanced capacity and industry-leading features of our powerful kitchen suites.

Visit maytag.com for details on our full lineup of kitchen suite models.

Cover models: MER8674AS, MIR8890AS, MGR8880AS

INTRODUCING A WHOLE NEW LINEUP OF INDUSTRY-LEADING FREESTANDING RANGES

Built to cook everything from dinner for two to large family feasts, these new freestanding ranges meet and exceed your customers' pressing need for capacity and speed. Features like Power Center cooktops and 10-year limited parts warranties* give them confidence in Maytag brand power and dependability. And they can feel even better knowing they're purchasing a product designed, engineered and assembled in the U.S.A.

Key Features

INDUSTRY-LEADING OVEN CAPACITY**

Our industry-leading 6.2 cu. ft. capacity** is made possible with innovations like Max Capacity racks that provide space for large items. (Learn more on page 9.)

POWER COOKING

Power Center cooktops provide cooking flexibility and intense heat for excellent results. And Power Preheat preheats the oven in as little as 6 minutes.† (Learn more on pages 4–5 & 8.)

AQUALIFT™ TECHNOLOGY

Get your oven clean in under 1 hour with this new odor-free, low temperature self-cleaning technology. (Learn more on pages 10–13.)

Dependability on Display

WIth strong new design features and the Maytag brand promise of dependability, this new lineup complements any kitchen.

PANORAMIC VIEW WINDOW

Check on your meal's progress without opening the door. The flat door interior is also a breeze to clean. (Learn more on page 9.)

Visit maytag.com for warranty details.

10-YEAR LIMITED PARTS WARRANTY*

No other brand offers a more comprehensive warranty. (Learn more on page 14.)

TABLE OF CONTENTS

2 New Features
4 Power Cooking
6 Induction Technology
8 Oven Features
10 AquaLift™ Technology
14 10-Year Limited Parts Warranty*
15 American Pride
16 Sales Demonstrations
17 Product Lineup

NOTE: Not all features are available on all models.
*Visit maytag.com for warranty details. **Among leading brand single cavity electric 30" freestanding ranges. †Gas models, based on single rack baking.

NEW FEATURES
and innovations from an industry leader

Exceed your customers' expectations. With industry-leading capacity,* Speed Heat™ elements and burners and a 10-year limited parts warranty,** these new freestanding ranges deliver on Maytag brand's promise of capacity, power and dependability.

FROM OKLAHOMA TO YOU

ASSEMBLED IN OKLAHOMA

10 YEAR LIMITED PARTS WARRANTY

Electric models: Elements & Cooktop
Gas models: Burners & Grates
Induction models: Elements & Cooktop

Visit maytag.com for warranty details.

Model: ME/GR8880A

INDUSTRY LEADING OVEN CAPACITY*
6.2 cu. ft. for electric models, and 5.8 cu. ft. for gas models.

MAX CAPACITY RACK
Innovative recessed design provides space for large items.

PowerPreheat

POWER PREHEAT
Preheats the oven in as little as 6 minutes!†

PANORAMIC VIEW OVEN WINDOW
Keep an eye on what's cooking with 66% more oven viewing area compared to previous Maytag® models. Plus, the flat interior of the door is a breeze to clean.

NOTE: Not all features are available on all models.
*Among leading brand single cavity electric and gas 30" freestanding ranges. **Visit maytag.com for warranty details. †Gas models, based on single rack baking.

Model: MGR8880A

INDUSTRY'S MOST POWERFUL GAS GRIDDLE AVAILABLE††

Power Cooking

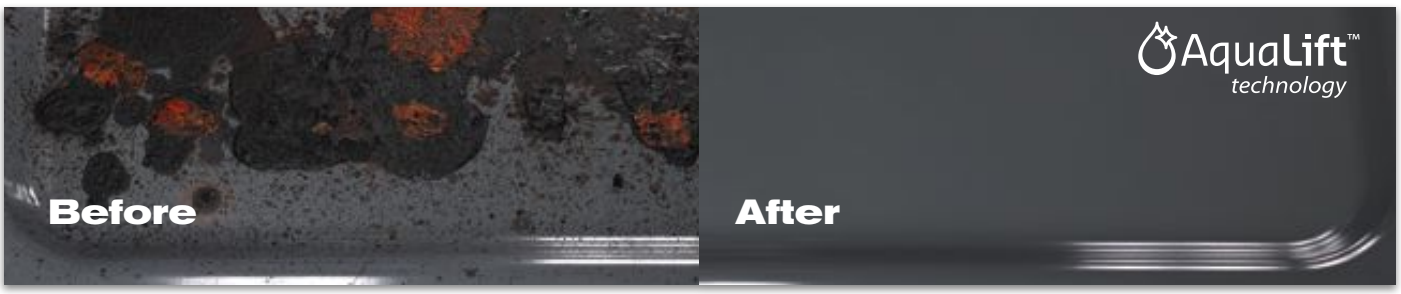
10" 3,200-WATT SPEED HEAT™ ELEMENT

Perfect for searing steak or quickly boiling water.

17,000-BTU SPEED HEAT™ BURNER

Boils water more than 25% faster.‡

Industry First‡‡ AquaLift™ Technology



This new self-cleaning innovation **cleans the oven in less than 1 hour, uses low heat and is odor free**.

INDUCTION POWERED COOKING

Maytag brand's 1st ever 30" induction range

This advanced cooking technology uses electromagnetic energy to generate heat directly in the cookware. Now your customers can enjoy faster heating times than a conventional gas or electric cooktop.

WARMING DRAWER WITH HANDLE

Model: MIR8890A

††Versus leading brand 30" single cavity freestanding range with highest MSRP, based on published griddle burner outputs. ‡Compared to a 9,500 BTU burner. ‡‡Among leading brand freestanding ranges.

THE POWER TO G

Each new Power Center electric cooktop includes a powerful configuration of 5 elements. Select models feature a 3,200-watt Speed Heat™ element, the most powerful available*, letting your customers sear steak right on the cooktop.

THE MOST POWERFUL ELEMENT AVAILABLE TO YOUR CUSTOMERS!*

When customers want power, take them to a range with Speed Heat™ elements. They'll be pleased with faster boiling and excellent results.

Model: MER8880A

1. **10" 3,200-WATT SPEED HEAT™ ELEMENT**
   As the most powerful element available,* it's perfect for handling large cooking jobs such as searing steak, canning or quickly boiling water.

2. **12"/9"/6" TRIPLE-CHOICE™ ELEMENT**
   Provides more cooktop options and ensures even heating by allowing customers to match the cooking surface to the pan size.

3. **6" PRECISION WARMING™ CENTER**
   This dedicated fifth cooktop element keeps cooked food warm and frees up other elements for additional meal preparation.

4. **BRIDGE ELEMENT**
   Accommodate longer cookware like griddles and large pans for more cooking flexibility.

10 YEAR LIMITED PARTS WARRANTY
ELEMENTS • COOKTOP

Visit maytag.com for warranty details.

NOTE: Not all features are available on all models.
*Among leading brands, non-induction elements.

ET IT DONE FAST

Who wants to wait for water to boil? With options like the 17,000 BTU Speed Heat™ burner that boils water more than 25% faster,** these new Power Center gas cooktops offer your customers the power and flexibility they expect from Maytag brand.

THE INDUSTRY'S MOST POWERFUL GAS GRIDDLE AVAILABLE†

Our griddle fits on either the left or right side of the cooktop for unmatched flexibility. Plus, you can cook two things at the same time thanks to its massive design.

Model: MGR8880A

1. 17,000 BTU SPEED HEAT™ BURNER

Boils water more than 25% faster,** perfect for handling large cooking jobs such as searing steak or quickly boiling water. (Not shown in picture)

2. INTEGRATED GRIDDLE BURNER SYSTEM

As the industry's most powerful gas griddle available,† this flexible griddle system accommodates longer cookware, making it ideal for french toast or cooking oversized dishes.

And because it utilizes two burners, two different temperatures can be maintained so customers can cook favorites like pancakes and sausages simultaneously.

3. PRECISION WARMING™ CENTER

This dedicated fifth cooktop burner keeps cooked food warm and frees up other burners for additional meal preparation.

10 YEAR LIMITED PARTS WARRANTY
BURNERS • GRATES

Visit maytag.com for warranty details.

NOTE: Not all features are available on all models.
**Compared to a 9,500 BTU burner. †Versus leading brand 30" single cavity freestanding range with highest MSRP, based on published griddle burner outputs.

MAYTAG BRAND'S 1ST 30"

The fastest way to cook

SLIDING TOUCH COOKTOP CONTROLS

Thanks to induction technology, these streamlined controls help combine the cleanability of an electric cooktop with the immediate responsiveness of gas burners. Located right on the cooktop, customers can simply slide their fingers along the control bar to select their desired temperature setting.

NEW INDUCTION COOKING TECHNOLOGY

Induction cooking is an advanced technology that uses electromagnetic energy to generate instant heat to the cookware. This provides faster heating times as well as greater responsiveness. It also helps make cleaning easier than ever.

SPEED

3,700-watt Speed Heat™ induction elements boil water 40% faster,** providing greater speed when cooking and frying.

CONTROL

Induction technology provides immediate response so heat can be increased or decreased in an instant to help maintain a perfect simmer or keep a delicate sauce from scalding.

CLEANABILITY

With induction, the ceramic glass surface stays cool because heat is transferred directly to the cookware, not through the cooktop surface. The cooktop remains cool to the touch, so spills won't bake on.

10 YEAR LIMITED PARTS WARRANTY
ELEMENTS • COOKTOP

Visit maytag.com for warranty details.

*Based on boiling 3.6L of water with a 9" 3,200-watt induction element, compared to a 12,500 BTU gas burner. **Based on boiling 3.6L of water with a 9" 3,200-watt induction element, compared to a traditional 9" 2,500-watt radiant element.

INDUCTION RANGE

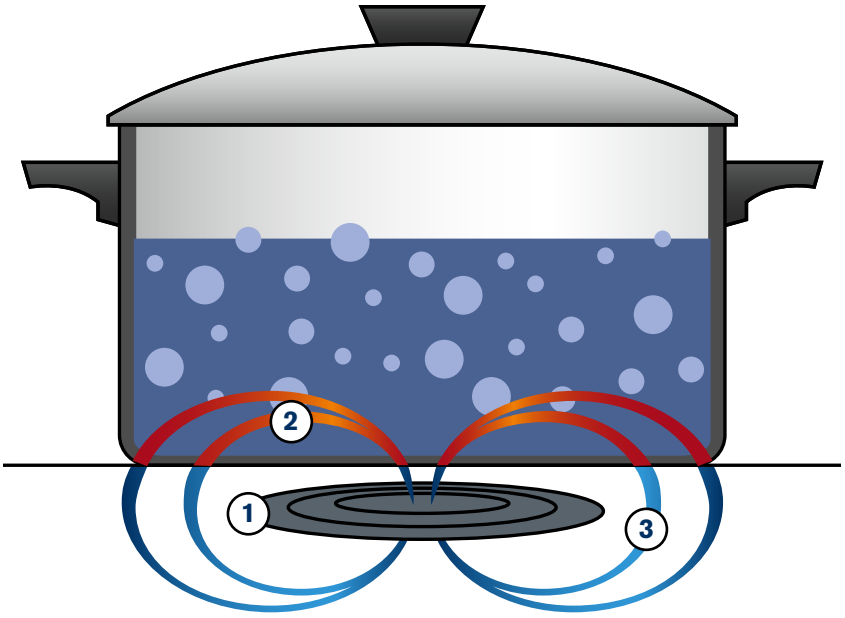
How It Works

1. Electricity flows to a copper coil under the range cooktop, producing an electromagnetic field.

2. Energy from this magnetic field penetrates the cookware, interacting with the metal in the pan. Cookware immediately becomes hot and heats the food inside.

3. Unlike traditional cooktops that heat the cooking surface, induction only heats the cooking vessel, so the cooktop remains cool to the touch. When the cookware is removed, the heat stops.

The result is an easy-to-clean surface that cooks faster and is more responsive. Since induction only transfers heat directly to the cookware, spills don't bake onto the cooktop. And when pans are removed, the elements quickly cool since the only residual heat is from the pan, not the element or glass.



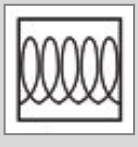
No Need to Rewire Your Kitchen

Unlike some of our competitors who require a special 50 amp hookup, our Maytag® induction range uses a standard 40 amp connection.

WHAT COOKWARE WORKS WITH INDUCTION?

Only magnetic pans are able to heat up on an induction cooktop, so customers should test their existing cookware with a magnet to see if it will be compatible. **If a magnet sticks to the pan, it will work with induction. Even cast-iron pots will work on the cooktop!**

Note: Not all forms of stainless steel or ferrous metals are magnetic. To be sure, customers should test all their cookware with a magnet.



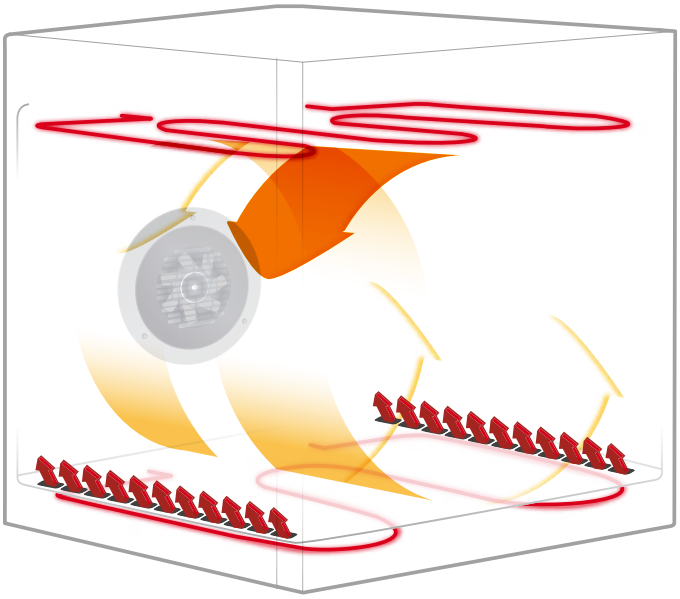
LOOK FOR THE SIGN

Many new induction-compatible pots and pans now feature this symbol on the box to let your customers know they'll work with induction cooktops!

FROM A QUICK START TO

Maytag® oven technology gives your customers the power to get their meals done and to the table faster, without sacrificing quality. They can preheat the oven faster with Power Preheat, roast faster with EvenAir™ true convection and achieve consistent results with the Precision Cooking™ system.

PowerPreheat

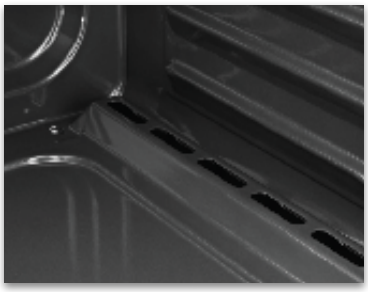


Power Preheat

Ovens with this feature now combine the power of the bake and broil elements, convection fan and power vents to **preheat the oven in 8 minutes for electric, and 6 minutes for gas models**.* Compare that to the 15–20 minutes of many competitors!

HOW IT WORKS

1. Press POWER PREHEAT and set the temperature, which defaults to 350°F.
2. Power Preheat alternates using the bake and broil elements or burners as well as the convection element to quickly heat the oven.
3. Power vents and the convection fan circulate the heated air throughout the oven cavity to further speed up the preheat process.
4. To use convection cooking after using Power Preheat, simply press CANCEL and then select your desired convection cooking settings.



POWER VENTS

These vents on the bottom of the oven cavity evenly distribute airflow throughout the oven to provide consistent baking temperatures and great results every time.

Precision Cooking™ System

This cooking system combines Precise Preheat, Precise Bake and Precise Broil to provide dependable, even cooking throughout the oven for exceptional results and optimal performance.

PRECISE PREHEAT

Unlike some competitors that use timer-based systems, we preheat the oven based on the actual temperature selected–not a preset time–for accuracy and better results.

PRECISE BAKE

Heat is evenly distributed throughout the oven, consistently cooking items for flavorful results.

PRECISE BROIL

Provides accurate broiling results and optimal browning every time.

Preheat the oven in as little as 6 minutes* with industry-leading capacity!**

*Based on single rack baking. **Among leading brand single cavity electric and gas 30" freestanding ranges.

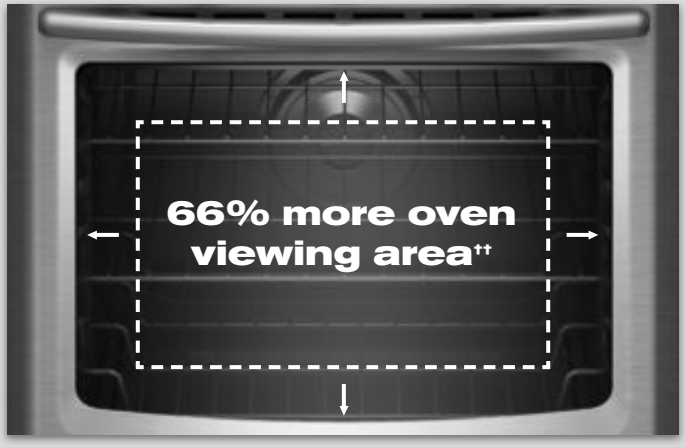
THE PERFECT FINISH

The recessed Max capacity rack provides space for large items and slides out for easy access to dishes
Roasts up to 30% faster than a standard oven†

EvenAir™ true convection with third element and Auto Conversion

With convection, your customers will be able to roast foods up to 30% faster than a standard oven,† while getting uniform browning and outstanding baking performance.

Plus, Auto Conversion converts standard temperatures to their convection equivalents, making sure your customers' legendary family recipes come out perfect. (See page 16 for a convection demo.)



PANORAMIC VIEW OVEN WINDOW

These extra-large oven windows provide better visibility of the oven interior, allow customers to monitor cooking progress without opening the door and keep oven temperatures steady and undisturbed. The flat door interior also makes cleaning quick and simple.

INDUSTRY-LEADING OVEN CAPACITY**
6.2 CU. FT. ELECTRIC | 5.8 CU. FT. GAS

**Among leading brand single cavity electric and gas 30" freestanding ranges. †Using convection in the oven. ††Compared to previous Maytag® models.

THE NEW WAY TO SELF-CLEAN OVENS

OVEN CLEANING IN LESS THAN 1 HOUR

AquaLift™ Technology is an innovative self-cleaning oven solution that uses no harsh chemicals and no high heat, providing an alternative to traditional self-cleaning cycles. Plain water and low temperatures (under 200°F) release baked-on spills from the porcelain enamel oven floor in less than 1 hour.

SAVES TIME

Over 50% faster than a self-clean cycle!** Customers can clean their oven and have it ready to use in less than an hour. Traditional self-cleaning cycles operate for 3–6 hours and then need time to cool down.

SALES TIP: Customers can **use the entire cooktop on both gas and electric models while cleaning the oven** for added time savings and flexibility.

NO ODOR

Now there's no need to leave the house when using a self-clean cycle! This technology helps customers keep their oven clean without chemicals and odors in their kitchen.

SALES TIP: There's also no need to remove small children or pets such as birds that may be sensitive to fumes from traditional self-cleaning cycles, so customers can clean more often without the hassle.

LOW HEAT

Generates over 50% less heat than a self-clean cycle.† AquaLift™ technology provides an alternative to high-heat self-cleaning cycles that require temperatures of up to 800°F.

SALES TIP: The process is completely chemical free, making it more safe, efficient and environmentally friendly than traditional self-cleaning cycles.

*Among leading brand freestanding ranges. **Based on cycle times with moderately soiled cavity. †Compared to traditional self-cleaning temperatures in the oven center.

HOW IT WORKS

AquaLift™ technology, step by step

Traditional self-cleaning cycles operate for 3–6 hours and then customers must wait for it to cool down. It's no wonder, then, that 46% use self-clean only 1 time a year or less.†† With AquaLift™ technology, your customers can **regularly clean oven spills in less than an hour, and without the use of harsh chemicals**. Just follow the steps below!

STEP 1

POUR water onto the bottom of the empty oven and close the oven door.

2 cups (16 oz) for electric ranges, 1¾ cups (14 oz) for gas.

STEP 2

PRESS CLEAN, then press START.

Allow 40 minutes for cleaning and cool down. Some condensation will form on the window. When the cleaning cycle is complete a beep will sound.

Press CANCEL to end.

STEP 3

REMOVE the residual water and loosened soils with a sponge or soft dry cloth immediately after the cycle is complete.

Remove remaining soils with the included non-scratch scrubbing sponge.

Tips for a Superior Clean

- Before starting, remove all racks and accessories from the oven to make it easier to wipe off soils after running the cycle, and remove excess soil
- Use the included scraper to take care of easily-removed soils before starting the cycle for even better results
- Customers can use either distilled or filtered water with AquaLift™ technology

Refer to the User Instructions for additional information.

VISIT THE WEBSITE & SEE HOW IT WORKS

Scan with your smartphone or visit whirlpoolcorp.com/aqualift to learn more about AquaLift™ technology and see it in action.

FOILED AGAIN!

Have customers who think they don't need a self-clean option because they use foil?

SALES TIP: Let customers know foil should never be used in the bottom of the oven, because it traps heat and will overheat the bottom of the oven, eventually destroying it and voiding the warranty.

††Based on Cooking Usage Behavior Survey 2011, Smith-Dahmer Associates, LLC.

THE SCIENCE BEHIND AQUALIFT™ TECHNOLOGY

This consumer driven innovation improves on traditional high-temperature self-cleaning technology while being 10 times more efficient.* The oven interior is coated with a porcelain enamel that allows moisture to penetrate and soften soils so they easily wipe away.

At a Glance:	AQUALIFT™ TECHNOLOGY	Traditional self-cleaning	SteamClean option
Temperature	200°F	800°F	200°F
Time	Under 1 hour	3–6 hours	Under 1 hour
No smoke	Yes	No	Yes
No odor	Yes	No	Yes
Heavy spills	Yes	Yes	No
Light spills	Yes	Yes	No
Tested Soils			
Lard	Yes	Yes	–
Cherry pie filling	Yes	Yes	–
Cheese and pizza sauce	Yes	Yes	–
Monster Mash	Yes	Yes	–

NOTE: Monster Mash is a CR required mixture described as, "an evil mix of cherry pie filling, tomato purée, egg yolks, lard and cheese."

How Did We Do It?

1. The oven's porcelain enamel interior has a different composition that allows water to penetrate and lift the soils when activated by heat and water.
2. Baked-on food spills are softened with water so that food and debris easily wipe up from the porcelain surface when the cycle is finished.
3. Thanks to this cleaning action in the oven, the temperature can remain at just 200°F throughout the cycle.
4. It's important to remember that the use of chemicals, including abrasives and commercial oven cleaners or metal scouring pads will damage the oven interior. Customers should not use cleansers, chemicals or other additives with the water.

A TIME FOR CHANGE

1963

Traditional self-cleaning cycles have been around for a long time now. Since 1963 (the year the lava lamp was invented), they've turned food soils to ash by bringing ovens to 800°F or higher over the course of 3–6 hours. It's time for a faster, easier and safer approach.

2008

Maytag brand began revolutionizing self-cleaning in 2008 with the supplemental **SteamClean option**, which uses water and low heat to take care of light, everyday spills.

2012

Now, your customers can do away with traditional self-cleaning cycles altogether. **AquaLift™ technology** adds a special porcelain enamel to the SteamClean concept, so water can quickly penetrate heavy soils at low temperatures, and without odors.

*Compared to a traditional self-cleaning cycle on comparable models, based on energy consumption.

REFERENCE
guides and tools

The Quick Start Guide and Accessory Kit are included free with every freestanding range that contains AquaLift™ technology, making the transition from traditional self-cleaning methods quick and simple for your customers.

3 Easy Steps to Help You Identify Models with AquaLift™ Technology

1. NO EXTERIOR LOCK

Locking mechanisms aren't necessary with these models because they use lower temperatures.

2. CHECK FOR THE STICKER

Open up the oven door and you'll find a sticker that discusses AquaLift™ technology and a handy QR code that may be scanned to watch a short video on this new technology.

3. INTERIOR COATING

Freestanding ranges with AquaLift™ technology have a lighter-colored, porcelain enamel oven cavity compared to traditional gray enamel interiors.

Quick Start Guide

This handy reference guide will take customers through the easy process of using new AquaLift™ technology.

Oven Cleaning Kit

Includes expanding sponge, scrubbing sponge and scraper to safely remove soil buildup and baked-on spills without scratching.

Additional guides and kits are available to order.

ASK

- **How frequently do you currently clean your oven?**
- **How difficult is it to clean your current oven? Are you looking for easier, faster ways to clean it?**
- **Do you have young children or small pets that may be sensitive to fumes from a traditional self-clean cycle?**

TELL

AquaLift™ technology saves time by cleaning your oven in 1 hour, generates more than 50% less heat and is virtually odor free. It allows you to stay in your home to keep doing the things that matter rather than avoiding the kitchen.**

SELL

Available on models

ME/GR8670A
ME/GR8674A
ME/GR8775A
ME/GR8880A
MIR8890A

**Compared to traditional self-cleaning temperatures in the oven center.

ELECTRIC PARTS COVERED
- Ceramic glass cooktop
- Oven bake & broil elements
- Cooktop elements

INDUCTION PARTS COVERED
- Ceramic glass cooktop
- Oven bake & broil elements
- Cooktop elements

GAS PARTS COVERED
- Cast-iron grates
- Oven burner
- Cooktop burners

COOK WITH CONFIDENCE

10-year limited parts warranty*

Your customers want a range they can rely on and a brand that will back up its promise of dependability. That's why Maytag brand offers the industry's most comprehensive freestanding range warranties, so your customers can plan on cooking with confidence for years to come.

10 YEAR LIMITED PARTS WARRANTY

Visit maytag.com for warranty details.

*Visit maytag.com for warranty details.

Built with
AMERICAN PRIDE
for your customers' homes

Maytag brand appliances are designed, engineered and assembled in the U.S.A. with better built components to provide superior dependability. On these new ranges, heavy-duty door hinges and cast-iron grates are just some of the parts that help ensure they're built to last.

MAYTAG BRAND RELIES ON HOMEGROWN SKILL TO PRODUCE APPLIANCES WITH AN EARNED REPUTATION FOR EXCELLENCE

Benton Harbor, **Michigan**	*Clyde, Findlay, Greenville, Marion and Ottawa,* **Ohio**	*Tulsa,* **Oklahoma**	*Cleveland,* **Tennessee**	*Amana,* **Iowa**
World headquarters	**Dishwashers, washers, dryers & pedestals**	**Freestanding ranges**	**Freestanding ranges, wall ovens & cooktops**	**Bottom-freezer & french door refrigerators, undercounter ice makers & compactors**

ASSEMBLED IN OKLAHOMA

When your customers go home with a Maytag® freestanding range, they can take pride in knowing that it was produced with homegrown skill and a can-do spirit. Each of these new ranges is proudly assembled in Tulsa, Oklahoma by experienced American workers. This plant employs over 1,100 people and has manufactured a total of more than 17.6 million freestanding ranges since 1995.

Across the country, we employ over 20,000 American workers to design, engineer and assemble our products.

SALES DEMOS

Convection Cooking Demo

You'll need a glass of water, a spoon (or a water bottle with a lid) and food coloring for this demo of EvenAir™ convection and true convection with third element.

1. The water in the glass represents the air in the oven cavity. Add a few drops of food coloring and point out how the color slowly expands around the initial point of contact, the same way heat enters the cavity from the oven elements.
2. Now place the spoon in the water and stir. The color becomes equally distributed and consistent in the glass. The spoon acts like the fan in the back of the oven cavity in EvenAir™ fan convection, quickly and evenly distributing the heat created by the elements.
3. To demonstrate EvenAir™ true convection with a third element, continue to stir while adding a few more drops of color into the glass. The increased color of the water represents the additional heat added to the cavity by the third element behind the fan.

Max Capacity Racks Demo

The smart design of these recessed racks helps our freestanding ranges achieve their industry-leading capacity, providing room for holiday turkeys and other large dishes.

1. Open the oven door and point out the bottom recessed rack. Have your customer pull out the rack to see how easy it is to adjust.
2. Have your customer place the recessed rack in another rack slot so they can see that it fits into any slot in the oven. Point out that some competitor recessed racks don't slide out at all, making it difficult to remove or rearrange dishes.
4. Finally, talk about the power vents below the rack, and explain that they evenly distribute airflow throughout the oven to provide consistent baking.

Capacity Demo

Seeing is believing when it comes to capacity. This demo helps your customers visualize the additional space of our freestanding ranges.

1. Have your customer attempt to place a competitor rack inside one of our 6.2 cu. ft. capacity ovens. They won't be able to, because the rack is too small and will simply fall to the bottom of our larger oven.
2. Explain that Maytag brand's 6.2 cu. ft. capacity means they can cook everything from everyday meals to holiday feasts quickly and with ease.

WHAT DOES IT MEAN?

Quickly and easily decode Maytag brand freestanding range model numbers with this useful chart.

MIR8890AS

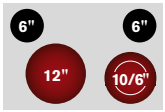
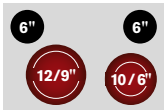
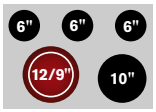
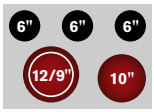
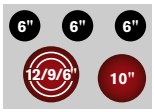
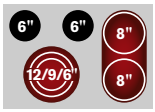
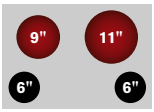
M — BRAND CLASSIFICATION
M = Maytag®

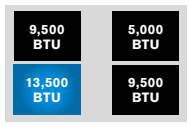
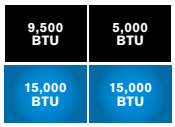
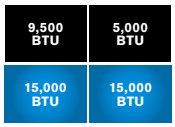
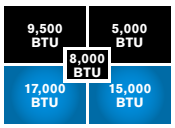
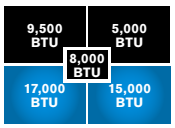
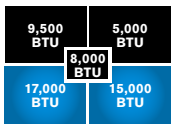
IR — COOKING PLATFORM
ER = Electric range
GR = Gas range
IR = Induction range

8890 — FEATURE SET
Ranges from 7661–8880. The higher the number, the more features.

A — YEAR OF LAUNCH
W = 2010
A = 2012

S — COLOR
W = White
B = Black
Q = Bisque
S = Stainless Steel

			New!	New!	New!	New!	New!
ELECTRIC MODELS	**MER7662W**	**MER7775W**	**MER8670A**	**MER8674A**	**MER8775A**	**MER8880A**	**MIR8890A**
RECOMMENDED MHC	**MMV1164W**	**MMV1164W**	**MMV4203W**	**MMV5208W**	**MMV5208W**	**MMV6180W**	**MMV6186W**
Oven capacity (cu. ft.)	5.3	5.3	**6.2**	6.2	6.2	6.2	6.2
Color options	W/B/Q/S	W/B/S	W/B/S	W/B/S	W/B/S	W/B/S	S
10-year limited parts warranty[1] on elements and cooktop			•	•	•	•	•
OVEN FEATURES							
Self-cleaning cycle	•	•	**AquaLift™ technology**	AquaLift™ technology	AquaLift™ technology	AquaLift™ technology	AquaLift™ technology
EvenAir™ convection					•		
EvenAir™ true convection with third element						•	•
Power Preheat						•	•
Precision Cooking™ system	•	•	•	•	•	•	•
Oven cleaning kit			W10423113RP	W10423113RP	W10423113RP	W10423113RP	W10423113RP
EXTERIOR FEATURES							
Premium heavy-duty knobs			•	•	•	•	•
Panoramic view oven window			•	•	•	•	•
Warming drawer with handle							•
COOKTOP FEATURES							
Induction cooktop							•
3,200-watt Speed Heat™ element				•	•		
3,000-watt Power Cook element	•						
12"/9"/6" Triple-Choice™ element					•	•	
12"/9" Dual-Choice™ element		•	•	•			
							

		Coming Soon	New!	New!	New!	New!
GAS MODELS	**MGR7661W**	**MGR7685A**	**MGR8670A**	**MGR8674A**	**MGR8775A**	**MGR8880A**
RECOMMENDED MHC	**MMV1164W**	**MMV4203W**	**MMV5208W**	**MMV5208W**	**MMV6180W**	**MMV6186W**
Oven capacity (cu. ft.)	5.0	5.0	**5.8**	5.8	5.8	5.8
Color options	W/B/S	W/B/S	W/B/S	W/B/S	W/B/S	W/B/S
10-year limited parts warranty[1] on burners and grates			•	•	•	•
OVEN FEATURES						
Self-cleaning cycle	•	•	**AquaLift™ technology**	AquaLift™ technology	AquaLift™ technology	AquaLift™ technology
EvenAir™ convection					•	
EvenAir™ true convection with third element						•
Power Preheat						•
Oven cleaning kit			W10423113RP	W10423113RP	W10423113RP	W10423113RP
EXTERIOR FEATURES						
Premium heavy-duty knobs			•	•	•	•
Panoramic view oven window			•	•	•	•
COOKTOP FEATURES						
17,000 BTU Speed Heat™ burner				•	•	•
Continuous burner grates		•	•	•	•	•
Integrated griddle						•
Flex-Choice™ simmer burner	•					
						

Blue bold type indicates step-up feature

*Visit maytag.com for warranty details.

COLOR OPTIONS

W White **B** Black **Q** Bisque **S** Stainless Steel

A whole new lineup with

FASTER

COOKING AND CLEANING

"Industry-leading 6.2 cu. ft. capacity in electric and 5.8 cu. ft. in gas freestanding ranges.*"

"Power Preheat heats the oven in as little as 6 minutes.**"

"AquaLift™ Technology cleans the oven in under 1 hour. Plus, it's odor-free, low temperature cleaning!"

"The 1st 30" induction range from Maytag brand is easily the fastest way to cook!"

FROM OKLAHOMA TO YOU

ASSEMBLED IN OKLAHOMA

10 YEAR LIMITED PARTS WARRANTY

Electric models: Elements & Cooktop
Gas models: Burners & Grates
Induction models: Elements & Cooktop

Visit maytag.com for warranty details.

SALES MATERIALS

SUMMER 2011 MAYTAG® LAUNDRY & KITCHEN CATALOG
Form No. MX110090

WINTER 2012 ADVANTAGE MAGAZINE
Form No. XT110127

2012 MAYTAG® FREESTANDING RANGE P-O-P
MGR8880A–Form No. MC110137-KIT1
MGR8674/8775A–Form No. MC110137-KIT2
MER8775A–Form No. MC110137-KIT3
MER8674A–Form No. MC110137-KIT5
MER8880A–Form No. MC110137-KIT6
MIR8890A–Form No. MC110137-KIT8

2011 ACCESSORIES CATALOG
Form No. XA110094

2012 MAYTAG® FREESTANDING RANGES SPECIFICATIONS SHEETS
Gas–Form No. MC110197B
Electric & Induction–Form No. MC110197A

MAYTAG

WHAT'S INSIDE MATTERS™

*Among leading brand single cavity electric and gas 30" freestanding ranges. **Based on single rack baking.

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